



UNITED STATES ENVIRONMENTAL PROTECTION AGENCY
WASHINGTON, DC 20460

OFFICE OF CHEMICAL SAFETY
AND POLLUTION PREVENTION

June 12, 2020

Marne Rasinen
Principal Regulatory Specialist II
Law & Regulatory Affairs
Ecolab Inc.
1 Ecolab Place
St. Paul, MN 55102

Subject: Label Notification per PRN 98-10 – Addition of 3 new package sizes (5, 15, and 55 gal), the >5 gallon container disposal language, and a graphic to the master label.

Product Name: S&S Sanitizer
EPA Registration Number: 1677-260
Application Date: May 15, 2020
Decision Number: 563363

Dear Ms. Rasinen:

The Agency is in receipt of your Application for Pesticide Notification under Pesticide Registration Notice (PRN) 98-10 for the above referenced product. The Antimicrobials Division (AD) has conducted a review of this request for its applicability under PRN 98-10 and finds that the action requested falls within the scope of PRN 98-10.

The label submitted with the application has been stamped “Notification” and will be placed in our records.

Should you wish to add/retain a reference to the company’s website on your label, then please be aware that the website becomes labeling under the Federal Insecticide Fungicide and Rodenticide Act and is subject to review by the Agency. If the website is false or misleading, the product would be misbranded and unlawful to sell or distribute under FIFRA section 12(a)(1)(E). 40 CFR 156.10(a)(5) list examples of statements EPA may consider false or misleading. In addition, regardless of whether a website is referenced on your product’s label, claims made on the website may not substantially differ from those claims approved through the registration process. Therefore, should the Agency find or if it is brought to our attention that a website contains false or misleading statements or claims substantially differing from the EPA approved registration, the website will be referred to the EPA’s Office of Enforcement and Compliance.

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If you have any questions, you may contact Srinivas Gowda at 703-308-6354 or via email at gowda.srinivas@epa.gov.

Sincerely,

A handwritten signature in cursive script that reads "Srinivas Gowda for".

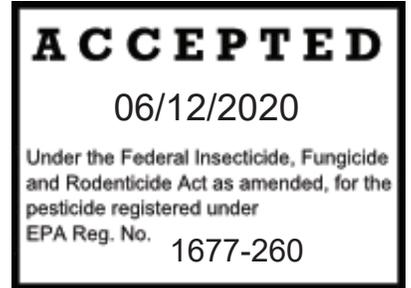
Jacqueline Hardy
Product Manager – Team 34
Regulatory Management Branch II
Antimicrobials Division (7510P)

Enclosure: “Notification” Stamped EPA Label

S&S Sanitizer

(Insert Product Name) is designed for (use as a third-sink sanitizer) (as well as for) (cleaning and sanitizing hard, non-porous food-contact surfaces) (in) (a variety of) (front-of-house) (and) (back-of-house) (applications in foodservice environments). When following the recommended use directions, it kills norovirus in 30 seconds with no rinse required.

ACTIVE INGREDIENTS:
Dodecylbenzenesulfonic Acid.....12.8%
Lactic Acid.....34.1%
OTHER INGREDIENTS:53.1%
TOTAL:100.0%



KEEP OUT OF REACH OF CHILDREN

DANGER

(See (back), (side), (inside), (front) (inner), (other) (fold-out) (booklet) (hang tag) (product container) (label(s)) (panel(s)) (container) for (complete) (additional) (information) (precautionary statements,) (and) (first aid,) (and) (directions for use,) (and) (storage and disposal) (container handling and disposal))

(Pull tab at label corner to see precautionary statements, first aid and directions for use.)

(Please (refer to) (see) reference sheet for (additional) (directions for use) (information)).

(Note to Reviewer: Language in () is considered optional or interchangeable.)

PELIGRO: Si no puede leer en inglés, pregunte a su supervisor sobre las instrucciones de uso apropiadas antes de trabajar con este producto.

(DANGER: If you cannot read English, ask your supervisor for the appropriate instructions before handling this product.)

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER: Corrosive. Causes irreversible eye damage and skin burns. Do not get in eyes, on skin, or on clothing. Wear rubber or chemical resistant gloves, long sleeved shirt, long pants, socks, and shoes, and protective eyewear such as safety glasses or goggles. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco, or using the toilet. Remove and wash contaminated clothing before reuse.

FIRST AID

IF IN EYES: Hold eye open and rinse slowly and gently with water for 15-20 minutes. Remove contact lenses, if present, after the first 5 minutes, then continue rinsing eye. Call a poison control center or doctor for treatment advice.

IF ON SKIN OR CLOTHING: Take off contaminated clothing. Rinse skin immediately with plenty of water for 15-20 minutes. Call a poison control center or doctor for treatment advice.

**(FOR) EMERGENCY (MEDICAL) INFORMATION CALL (TOLL-FREE: (1-800-328-0026),
OUTSIDE NORTH AMERICA, CALL 1-651-222-5352)**

((Medical Emergency:)) (TOLL-FREE:) (1-) 877-231-2615, or call collect 0 (952) 853-1713)

Have the product container or label with you when calling a Poison Control Center or doctor or going for treatment.

Note to physician: Probable mucosal damage may contraindicate the use of gastric lavage.

(Note to Reviewer: For containers of 5 gallons or more, the following Environmental Hazards language will appear on the final product label.)

ENVIRONMENTAL HAZARDS: Do not discharge effluent containing the product into lakes, streams, ponds, estuaries, oceans or other waters unless in accordance with the requirements of a National Pollutant Discharge Elimination System (NPDES) permit and the permitting authority has been notified in writing prior to discharge. Do not discharge effluent containing this product in your sewer systems without previously notifying the local sewage treatment plant authority. For guidance contact your State Water Board or Regional Office of the EPA.

DIRECTIONS FOR USE:

It is a violation of Federal law to use this product in a manner inconsistent with its labeling.

This product concentrate must be dispensed through a closed loop system.

GENERAL CLEANING:

1. Dilute (this product) to 0.27 - 0.55 fl. oz./gal (in up to 500 ppm hard water).
2. Apply use solution with a cloth, disposable wipe, mop, sprayer (device) or by immersion to wet the surfaces.
3. Wipe or rinse with potable water or allow to air dry.
4. For heavily soiled surfaces, pre-clean (with) (this product) (insert product name) prior to (sanitizing) (or) (disinfecting).
5. Prepare a fresh solution for each use or more often if solution becomes visibly diluted, clouded or soiled.

To SANITIZE food utensils, food serving equipment, dishes, glasses, bar glasses, and silverware in a (two-) (and) (or) three-compartment sink:

1. Prior to application, thoroughly wash or flush objects (with) (this product) (insert product name) (or) (a) (suitable) (detergent) (or) (a compatible cleaner) followed by a potable water rinse. (If (this product) (insert product name) is used as a detergent at 0.27 - 0.55 fl. oz./gal, no rinse is required prior to sanitizing).
2. Dilute (this product) to 0.27 - 0.55 fl. oz./gal (in up to 500 ppm hard water). Expose all surfaces to the sanitizing solution by immersion for a period of not less than 1 minute.
3. Allow to drain thoroughly to air dry, no rinse required.

(This product will kill viruses, including norovirus, on food utensils, food serving equipment, dishes, glasses, and silverware when used according to these directions.)

(FOR) CLEANING AND SANITIZING (FOR) HARD, NON-POROUS FOOD CONTACT SURFACES‡:

-or-

TO SANITIZE (HARD, NON-POROUS FOOD CONTACT SURFACES) ‡:

1. Dilute (this product) (insert product name) to 0.27 - 0.55 fl. oz./gal (in up to 500 ppm hard water).
2. Surfaces must be pre-cleaned (with) (this product) (or) (a suitable cleaner) prior to sanitizing. (When) (this product) (insert product name) (is) used at this concentration, no rinse is required prior to sanitizing.)
3. To sanitize, apply (this product) (insert product name) to the surface (by) (pouring), (squirting), (or) with a cloth, disposable wipe, mop, or sprayer (device), wetting the surface. For spray application, spray 6-8 inches from the surface. (Rub (wet surface) with clean brush, or cloth).
4. Allow surface to remain wet for (not less than) 1 minute.
5. Allow to (drain and) air dry. ((No (water) rinse required). (A water rinse is not required). (If desired, wipe with a (lint free) cloth or paper towel after (1)(one-)minute contact time).
6. Fresh solution must be prepared daily, when the use solution becomes visibly dirty or when the (use) solution tests below sanitizing concentration range.

(This product will kill viruses, including norovirus, on hard, non-porous food contact surfaces when used according to these directions.)

(WISCONSIN STATE BOARD OF HEALTH DIRECTIONS FOR EATING ESTABLISHMENTS

1. Scrape and pre-wash utensils and glasses whenever possible.
2. Wash with a good detergent or compatible cleaner.
3. Rinse with potable water.
4. Sanitize in a solution of 0.27-0.55 fl. oz./gal. of (insert product name) per gallon of water. Immerse all utensils for at least two minutes or for contact time specified by governing sanitary codes.
5. Place sanitized utensils on a rack or drain board to air-dry.

6. Prepare a fresh sanitizing solution at least daily or when visibly soiled or diluted.)
(NOTE: A clean potable water rinse following sanitization is not permitted under HFS 196, Appendix 7-204.11 of the Wisconsin Administrative Code (reference 40 CFR 180.940 (a)).)

SHAKE AND SOFT SERVE MACHINE CLEANING PROCEDURE

7. Remove mix from the machine. If local health codes permit rerun, place mix in sanitized rerun container and store in refrigerated cooler.
8. Rinse the interior of the machine (cylinder, feed tubes, etc.) by activating the "Wash" cycle and drawing through 2 gallons (7.6 liters) of lukewarm water. Repeat the rinsing procedure until the water runs clear. Turn the machine to the "Off" position.
9. Prepare a cleaning solution by diluting (this product) (insert product name) to 0.27 - 0.55 fl. oz./gal in lukewarm water.
10. Clean the interior of the machine by activating the "Wash" cycle and filling the cylinder and feed tubes with the cleaning solution. Turn the machine to the "Off" position. Brush clean the feed tube and inlet hole. With the cleaning solution in the cylinder, reactivate the Wash cycle and allow to remain on for five minutes.
11. Drain the solution from the machine. Turn the machine to the "Off" position.
12. Remove and completely disassemble all machine parts (door, blades, pump, etc.)
13. Brush wash all disassembled parts in a suitable detergent in a clean sink.
14. Rinse thoroughly under clean running water.
15. Sanitize parts by immersing for at least (60 seconds) (1 minute) in a fresh solution of (insert product name) diluted to 0.27 - 0.55 fl. oz./gal in lukewarm water.
16. Remove parts and allow to air dry.
17. Repeat the cleaning procedure for machines with two freezing cylinders.

SHAKE AND SOFT SERVE MACHINE SANITIZING PROCEDURE

1. Following manufacturer's instructions, reassemble the machine.
2. Prepare a sanitizing solution by diluting (this product) (insert product name) to 0.27 - 0.55 fl. oz./gal in lukewarm water.
3. Sanitize the interior of the machine by activating the "Wash" cycle and filling the cylinder and feed tubes with the sanitizing solution. Allow the "Wash" cycle to run for not less than 1 minute.
4. Drain the solution from the machine. Turn the machine to the "Off" position.
5. Repeat the sanitizing procedure for machines with two freezing cylinders. (No (water) rinse required).

(NOTE: Consult local ordinances for possible variation in procedures.)

TO (CLEAN) (AND) SANITIZE STATIONARY KITCHEN AND FOOD PROCESSING EQUIPMENT:

(Insert product name) (this product) can be used to clean and sanitize hard, non-porous surfaces of equipment such as deli slicers, beverage equipment, ice machines, and dispensers. (Refer to the equipment manufacturer's instructions to determine how to clean and sanitize the equipment in place or to disassemble the equipment for cleaning and sanitizing by immersion.)

1. Dilute (this product) (insert product name) to 0.27 - 0.55 fl. oz./gal (in up to 500 ppm hard water).
2. Surfaces must be pre-cleaned (with) (this product) (or) (a suitable cleaner) prior to sanitizing. When (this product) (insert product name) (is) used at this concentration, no rinse is required prior to sanitizing.
3. To sanitize, apply (this product) (insert product name) to the surface (by) (pouring), (squirting), (or) with a cloth, mop, sponge or sprayer (device), wetting the surface. For spray application, spray 6-8 inches from the surface. (Rub (wet surface) with clean brush, sponge or cloth).
4. Allow surface to remain wet for (60 seconds) (1 minute).
5. Allow to (drain and) air dry. ((No (water) rinse required). (A water rinse is not required). (If desired, wipe with a (lint free) cloth or paper towel after one-minute contact time).
6. Fresh solution must be prepared daily, when the use solution becomes visibly dirty or when the (use) solution tests below sanitizing concentration range.

(This product will kill norovirus on hard, non-porous food contact surfaces when used according to these directions.)

(FOR) (1-STEP) (ONE-STEP) (CLEANING AND) SANITIZING HARD, NON-POROUS, NON-FOOD CONTACT SURFACES†: -or-

TO (CLEAN AND) SANITIZE HARD, NON-POROUS, NON-FOOD CONTACT SURFACES† (IN 1 STEP) (IN ONE STEP):

1. Dilute (this product) (insert product name) to 0.27 - 0.55 fl. oz./gal (in up to 500 ppm hard water).

2. Heavily soiled surfaces must be pre-cleaned (with this product) prior to sanitizing.
3. To (clean and) sanitize, apply (this product) (insert product name) to the (hard, non-porous) surface (by) (pouring), (squirting), (or) with a cloth, mop, sponge or sprayer (device), wetting the surface. For spray application, spray 6-8 inches from the surface. (Rub (wet surface) with clean brush, sponge or cloth). Allow surface to remain wet for five (5) minutes.
4. (Wipe) (dry) (with a lint free cloth or paper towel) (after 5 minute contact time) (and/or) allow surface to (drain and) air dry. (No (water) rinse required). (A water rinse is not required).

(This product will kill norovirus on hard, non-porous surfaces when used according to these directions.)

Food Contact Surface Sanitizing (Contact Time: 1 minute)		
Use Concentration: 0.27 – 0.55 fl. oz/gal	Active Ingredients	
	ppm DDBSA**	ppm Lactic Acid
	272 - 700	704 - 1875
Bacteria	ATCC Strain	Contact Time
<i>Staphylococcus aureus</i>	ATCC 6538	(1 minute)
<i>Escherichia coli</i>	ATCC 11229	(1 minute)
<i>Salmonella enterica</i>	ATCC 10708	(1 minute)
<i>Escherichia coli</i> O157:H7	ATCC 35150	(1 minute)
<i>Listeria monocytogenes</i>	ATCC 19117	(1 minute)
<i>Campylobacter jejuni</i>	ATCC 33291	(1 minute)
<i>Shigella flexneri</i>	ATCC 29508	(1 minute)
<i>Shigella sonnei</i>	ATCC 11060	(1 minute)
<i>Yersinia enterocolitica</i>	ATCC 23715	(1 minute)
<i>Cronobacter sakazakii</i>	ATCC 12868	(1 minute)
<i>Staphylococcus aureus</i> Community acquired Methicillin Resistant (MRSA)	ATCC BAA-1683	(1 minute)
Non-Food Contact Surface Sanitizing (Contact Time: 5 minutes)		
Use Concentration: 0.27 – 0.55 fl. oz/gal	Active Ingredients	
	ppm DDBSA**	ppm Lactic Acid
	272 - 700	704 - 1875
Bacteria	ATCC Strain	Contact Time
<i>Staphylococcus aureus</i>	ATCC 6538	(5 minutes)
<i>Enterobacter aerogenes</i>	ATCC 13048	(5 minutes)
TO KILL NOROVIRUS on (Food) (and) (Non-Food) Contact Surfaces (Contact Time: 30 seconds)		
(Use Concentration: 0.27 – 0.55 fl. oz/gal)	Active Ingredients	
	ppm DDBSA**	ppm Lactic Acid
	272 - 700	704 - 1875
Virus*	ATCC Strain	Contact Time
*Norovirus (Feline calicivirus surrogate)	ATCC VR-782, Strain F-9	(30 seconds)
**Dodecylbenzenesulfonic Acid		

(Note to Reviewer: The parenthesis and repetition of contact times in the tables allow for tables of different formats on the commercial / production labels.)

TO DISINFECT HARD, NON-POROUS, NON-FOOD CONTACT SURFACES (with spray and non-spray applications):

1. Dilute (this product) (insert product name) to 1.37 – 1.41 fl. oz./gal (in up to 400 ppm hard water).
2. Surfaces must be pre-cleaned (with) (this product) (or) (a suitable cleaner) prior to disinfecting.
3. To disinfect, apply (this product) (insert product name) to surface by (flushing), (mopping), (sponging), (wiping), (or) (by) (hand pump) (coarse) (trigger) (spray) (6-8 inches from surface) to wet surface.
4. Allow surface to remain wet for 10 minutes.
5. Wipe (dry) with a (cloth), (paper towel), (clean mop), (wet vacuum pickup), or allow to air dry. No rinse required (for non-food contact surfaces).
6. Fresh solution must be prepared daily, when the use solution becomes visibly dirty or when the (use) solution tests below disinfection concentration range.

TO DISINFECT HARD, NON-POROUS (FOOD AND NON-FOOD CONTACT) SURFACES (USING SPRAY APPLICATIONS ONLY):

1. Dilute (this product) to 0.52 – 0.55 fl. oz./gal (in up to 500 ppm hard water).
2. Surfaces must be pre-cleaned (with) (this product) (or) (a suitable cleaner) prior to disinfecting. (When (this product) (insert product name) (is) used at this concentration, no rinse is required prior to disinfecting.)
3. To disinfect, apply (this product) (insert product name) to surface by (hand pump) (coarse) (trigger) (spray) (6-8 inches from surface) to wet surface.
4. Allow surface to remain wet for 8 minutes.
5. Wipe (dry) with a (cloth), (paper towel), or allow to air dry. (No (water) rinse required). (A water rinse is not required.)
6. Fresh solution must be prepared daily, when the use solution becomes visibly dirty or when the (use) solution tests below disinfection concentration range.

DISINFECTING (BATHROOMS) (RESTROOMS) (WASHROOMS):

(This product is recommended for daily use for cleaning and disinfecting washable hard, non-porous (environmental) (non-food contact) surfaces in bathrooms, shower rooms, spas, shower stalls, tubs, tiles, shower doors, shower curtains, restroom fixtures, urinals, restroom floors, bathroom fixtures, sinks and exterior surfaces of toilets.)

Toilet Cleaning and Disinfection (by bucket and cloth or by spray):

1. Clean toilets by applying (1.37-1.41 fl. oz./gal) (of product) (with bucket and cloth (or) (by (hand pump) (coarse) (trigger) (spray) (6-8 inches from surface)) to all outer toilet/urinal surfaces, around the bowl, and up under the rim. (Stubborn stains may require brushing.)
2. To disinfect the outer toilet surfaces, apply (1.37-1.41 fl. oz./gal) (of product) (with bucket and cloth) (or) (by (hand pump) (coarse) (trigger) (spray) (6-8 inches from surface)) to all outer toilet surfaces. All surfaces must remain wet for 10 minutes.
3. Wipe outer toilet surfaces with a damp cloth or sponge. (Do not rinse (with water)). (No (water) rinse required). (A water rinse is not required).

Toilet Cleaning and Disinfection (by spray only):

1. Clean toilets by applying (0.52 - 0.55 fl. oz./gal)(of product) by (hand pump) (coarse) (trigger) (spray) (6-8 inches from surface)) (in up to 400 ppm hard water) of product to all outer toilet surfaces, around the bowl, and up under the rim. (Stubborn stains may require brushing.)
2. To disinfect the outer toilet surfaces, apply (0.52 - 0.55 fl. oz./gal) (of product) by (hand pump) (coarse) (trigger) (spray) (6-8 inches from surface) to all outer toilet surfaces. All surfaces must remain wet for 8 minutes.
3. Wipe outer toilet surfaces with a damp cloth or sponge. (Do not rinse (with water)). (No (water) rinse required). (A water rinse is not required).

(NOROVIRUS) (BODILY FLUID) (EVENT) CLEAN-UP PROCEDURE (by bucket and (mop)(or)(cloth)(or by spray):

1. Dilute (this product) to (1.37-1.41 fl. oz./gal (in up to 400 ppm hard water).
2. Surfaces must be pre-cleaned (with this product) prior to disinfecting.
3. Apply the use solution to surface by (flushing), (mopping), (or) (by) (cloth) (and) (bucket) (by (hand pump) (coarse) (trigger) (spray) (6-8 inches from surface)), to wet surface; let stand for at least 10 minutes.
4. Wipe (dry) with a (cloth), (paper towel), (clean mop) (and) (or) drain and allow to air dry. No (water) rinse required.
5. Fresh solution must be prepared daily when the use solution becomes visibly dirty or when the (use) solution tests below disinfection concentration range.

(NOROVIRUS) (BODILY FLUID) (EVENT) CLEAN-UP PROCEDURE (by spray):

1. Dilute (this product) to (0.52 - 0.55 fl. oz./gal (in up to 500 ppm hard water).
2. Surfaces must be pre-cleaned (with this product) prior to disinfecting.
3. Apply the use solution to surface by (hand pump) (coarse) (trigger) (spray) (6-8 inches from surface) to wet surface; let stand for at least 8 minutes.
4. Wipe (dry) with a (cloth), (paper towel), (clean mop) (and) (or) drain and allow to air dry. No (water) rinse required.
5. Fresh solution must be prepared daily when the use solution becomes visibly dirty or when the (use) solution tests below disinfection concentration range.

(This product will kill norovirus on hard, non-porous (food contact) surfaces when used according to these directions.)

Hard Surface Disinfection (Contact Time: 10 minutes)		
Use Concentration: 1.37 – 1.41 fl. oz./gal	Active Ingredients	
	ppm DDBSA** 1380-1794	ppm Lactic Acid 3571-4809
Bacteria	ATCC Strain	Contact Time
<i>Staphylococcus aureus</i>	ATCC 6538	(10 minutes)
<i>Salmonella enterica</i>	ATCC 10708	(10 minutes)
<i>Pseudomonas aeruginosa</i>	ATCC 15442	(10 minutes)
Viruses*	ATCC Strain	Contact Time
*Norovirus (Feline calicivirus surrogate)	ATCC VR-782, Strain F-9	(30 seconds)
*Influenza A H3N2	ATCC VR-544	(30 seconds)
*Influenza A H1N1	ATCC VR-1736	(30 seconds)
*Influenza B	ATCC VR-1535	(30 seconds)
*Rhinovirus	ATCC VR-1607	(30 seconds)
**Dodecylbenzenesulfonic Acid		

Hard Surface Disinfection (by Spray Application) (Contact Time: 8 minutes)		
Use Concentration: 0.52-0.55 fl. oz./gal	Active Ingredients	
	ppm DDBSA** 524 – 700	ppm Lactic Acid 1355-1876
Bacteria	ATCC Strain	Contact Time
<i>Staphylococcus aureus</i>	ATCC 6538	(8 minutes)
<i>Salmonella enterica</i>	ATCC 10708	(8 minutes)
Viruses*	ATCC Strain	Contact Time
*Norovirus (Feline calicivirus surrogate)	ATCC VR-782, Strain F-9	(30 seconds)
*Influenza A H3N2	ATCC VR-544	(30 seconds)
*Influenza A H1N1	ATCC VR-1736	(30 seconds)
*Influenza B	ATCC VR-1535	(30 seconds)
*Rhinovirus	ATCC VR-1607	(30 seconds)
**Dodecylbenzenesulfonic Acid		

(Note to Reviewer: The parenthesis and repetition of contact times in the tables allow for tables of different formats on the production labels.)

(Note to Reviewer: The following statement will only appear on labels that include medical device or medical equipment surface uses.)

This product is not to be used as a terminal sterilant / high level disinfectant on any surface or instrument that (1) is introduced directly into the human body, either into or in contact with the bloodstream or normally sterile areas of the body, or (2) contacts intact mucous membranes but which does not ordinarily penetrate the blood barrier or otherwise enter normally sterile areas of the body. This product may be used to pre-clean or decontaminate critical or semi-critical devices prior to sterilization or high-level disinfection.

PHYSICAL AND CHEMICAL HAZARDS: Do not use or store near heat or open flame. Do not mix with anything but water.

STORAGE AND DISPOSAL

Do not contaminate water, food or feed by storage or disposal.

Pesticide Storage: Store this product in a cool, dry area, away from direct sunlight and heat.

Pesticide Disposal: Pesticide wastes are acutely hazardous. Improper disposal of excess pesticide, spray mixture, or rinsate is a violation of Federal Law. If these wastes cannot be disposed of by use according to label instructions, contact your State Pesticide or Environmental Control Agency, or the Hazardous Waste Representative at the nearest EPA Regional Office for guidance.

Container Disposal: ((For containers 5 gallons or less.) Non-refillable container. Do not reuse or refill this container. Triple rinse as follows: Fill container ¼ full with water and recap. Shake for 10 seconds. Drain for 10 seconds after the flow begins to drip. Follow Pesticide Disposal instructions for rinsate disposal. Repeat procedure two more times. Then offer for recycling or reconditioning if appropriate or puncture and dispose of in a sanitary landfill or by incineration.)

((Sealed Container): (Non-refillable sealed container is designed to reduce worker exposure to the concentrate. This container cannot be triple rinsed because it is a closed container. (The following text will be used on this container.)) Non-refillable sealed container. Do not reuse or refill this container. Wrap empty container and put in trash.)

((For containers > 5 gallons) Non-refillable container. Do not reuse or refill this container. Triple rinse as follows: Empty remaining contents into application equipment or a mix tank. Fill the container ¼ full with water. Replace and tighten closures. Tip container on its side and roll it back and forth, ensuring at least one complete revolution for 30 seconds. Stand the container on its end and tip it back and forth several times. Turn the container over onto its other end and tip it back and forth several times. Empty the rinsate into application equipment or a mix tank or store rinsate for later use or disposal. Repeat procedure two more times. Then offer for recycling or reconditioning if appropriate or puncture and dispose of in a sanitary landfill or by incineration.)

(Refer to concentrate pesticide label for complete (Storage and Disposal) (Container Handling and Disposal) directions).

(FOR (INDUSTRIAL) (AND) (COMMERCIAL) (USE))

(Country of origin: (insert country))

(Barcode)

(Expiry Date:)

(Manufacturing Date:)

(Do Not Freeze)

(Keep From Freezing)

(Made in United States of America) (Made in USA)

(Made in Canada)

(Manufactured) (Distributed) by:

Ecolab, Inc.

1 Ecolab Place

St. Paul, MN 55102 (USA)

(www.ecolab.com)

Net Contents:

2.5 US GAL (9.46 L)

0.53 US GAL (2.0 L)

1 US GAL (3.78 L)

2 US GAL (7.6 L)

1.32 US GAL (5.0 L)

0.50 US GAL (1.9 L)

55 US GAL (208 L)

15 US GAL (56.7 L)

5 US GAL (18.9 L)

((Manufactured) (Distributed) (for) (by):
Ecolab Co.
5105 Tomken Road,
Mississauga, ON, Canada L4W 2X5)

EPA Reg. No. 1677-260

EPA Est.: 1677-MN-1 (P), 1677-CA-2 (R), 1677-TX-1 (D), 1677-IL-2 (J), 1677-GA-1 (M), 1677-WV-1 (V), 303-IN-1 (L), 58046-TX-2 (X), 5389-NC-1 (G), **1677-CAN-1**

Superscript refers to first letter of date code

(This product may be patented) | (Ce produit peut être breveté) | (Este producto puede ser patentado): www.ecolab.com/patents

(For Service or additional information, call 1-800-35-CLEAN (352-5326).)

(For SDS information visit: www.cleanwithkeystone.com)

(Distributed by Sysco Corporation)

(All rights reserved) © (insert year) Ecolab USA Inc.)

(Insert label number) (*****/****/****)

Optional Marketing Language

Note: *Bold, italicized text is information for the reader and is not part of the label.*

Claims (for cleaning):

- New (and –or- Improved) (!) ***to be used for first 6 months only***
- New (and –or- Improved) Formula (!) ***to be used for first 6 months only***
- Makes x gallons of product when diluted according to label directions.
- (This product) (insert product name) is for (daily) cleaning and (sanitizing) (disinfecting) of (washable) (hard, non-porous) (environmental) surfaces
- Streak-Free (Glass) (Cleaner)(Dishes)
- Great on Glass
- (Daily-Use) (Multi-Surface) (Multi-Purpose) (Multi-Use) (Cleaner) (Detergent) (Sanitizer) (Disinfectant) (Degreaser)
- No streaking
- No residue
- No dulling residue
- No filming
- Fragrance Free
- Leaves (kitchen(s)) (bathroom(s)) (restroom(s)) (surfaces) clean (and) (sanitary) (fresh)
- (Cleans to a streak-free shine) on (glass) (windows) (mirrors) (surfaces) (faucets) (countertops) (exterior surfaces of appliances) (stainless steel) (furniture) (hard, nonporous ceramic) (hard, nonporous porcelain) (dishes) (melamine) (and) (shiny surfaces).
- Cleans (kitchen) (commercial) (industrial) (institutional) (hard) surfaces to a streak-free shine
- Cleans everyday (kitchen) (bathroom) (restroom) dirt, grease and (food) stains
- Cleans tough messes
- Cuts through (tough) (grease) (and) (grime) (and) (stains)
- Removes food stains
- Removes streaks (residue)
- (Removes) (cleans) (cuts through) (tough) (greasy) (grease) (kitchen) (bathroom) (restroom) (dirt)(stains) (grime) (soils) (while leaving a streak-free shine) (in the) (back of house)
- (All-in-1), (2-in-1), (3-in-1), (4-in-1)
- Works quickly
- (Improve) (Improved) (Improves) (Increases) (Increased) operational efficiency
- (Simplify) (simplifies) (simplified) (operation)(cleaning) process.
- (Less training required.) (Worry-free operation.) (Well-run operation.) (Easy to use.) (Easy to train.) (Ease of mind.)
- (Make) (cleaning)(procedure(s) easier. (Less)(Fewer) (change)out(s).
- (Save(s) (time).) (Save(s) labor.)
- No harsh fumes.
- (Fresh)(pleasant)(nice)(clean)(refreshing) (natural) (smell)(fragrance)
- No (personal protective equipment) (gloves) (mask) (masks) (goggles) (protective eyewear) (needed) (required) with use solution
- Use solution is non-irritating to (skin) (hands)
- Use solution is (non-corrosive to eyes and skin) (non-sensitizing) (not a skin sensitizer)
- No (hand wash) (hand washing) (rinse) required (after use)
- Contains no abrasives
- Non-abrasive

- Cleans without scratching surfaces
- Convenient
- (Cost effective) and (time efficient)
- Protect(s) surfaces, (soft) (gentle) to surfaces (including) (insert surfaces from Table 2 or Table 3)
- Cleans without bleaching, protecting surfaces
- (Will not) (Won't) damage surfaces
- For (daily) (everyday) use, (light duty) (or) (hard duty)
- Multi-surface (formulation).
- (Revolutionary) (Patented) (formula) (technology)
- The excellent wettability of this product improves penetration into areas that otherwise might not be reached.
- When used as directed, this product is compatible to use on most surfaces.
- (Patent pending), (proprietary), (unique), (one-of-a-kind), (revolutionary), (leading solution), (innovative) (sanitizing) (technology)
- (Create) (build) (a) (clean), (sanitized) dining environment.
- (Improve) (gain) (ensure) guest satisfaction
- (Help) (Build) (Create) a stronger brand.
- Brand Protection
- (Helps) ensure (regulatory) (health department) (Food Code) compliance
- (Promotes) (Aids in) (Cleaning) (Efficiency) (Efficient Cleaning)
- Easy on Surfaces
- (Quick) (Easy) (to Use) (Clean-ups)
- (Effective)(for)(Daily)(Use)
- Fast and easy way to clean
- Fast and effective cleaning
- Use every day (throughout the facility)
- Cleaning made easy for all your hard, nonporous surfaces.

Claims (sanitizing, disinfecting, virucidal*, antimicrobial):

- Food contact (sink) (and) (surface) sanitizer
- (No rinse) food contact (sink) (and) (surface) sanitizer
- (Non-food contact (surface) sanitizer)
- (Sanitizes) hard, non-porous (food) (and) (non-food contact) surfaces
- (Sanitizes) (Disinfects) hard, non-porous (non-food contact) surfaces
- Disinfects hard, non-porous food contact surfaces without a rinse when diluted as directed for spray applications
- (Broad spectrum) (foodservice) disinfectant
- Use to sanitize hard, non-porous food contact surfaces (no rinse is required) (in) (60 seconds) (1 minute)
- (Easy) (quick) (convenient) way to sanitize
- (One-step) cleaner (and) sanitizer on hard, non-porous, non-food contact surfaces
- Effective against (list any pathogens from Food Contact Surface Sanitizing list, the Non-Food Contact Surface Sanitizing list, or the Hard Surface Disinfection list)
- Effective against norovirus on (non-porous) (Food Contact Surfaces) (Non-Food Contact Surfaces) (Hard Surfaces)
- Kills $\geq 99.9\%$ of (select from organisms in Non-Food Contact Sanitizing table) (on) (select from Use Sites list or Use Surfaces list) (in (select from Use Locations list)) on Non-Food contact Surfaces
- Kills $\geq 99.999\%$ of (select from organisms in Food Contact Sanitizing table) (on) (select from Use Sites list or Use Surfaces list) (in (select from Use Locations list)) on Food Contact Surfaces
- Kills 99.999% of (select from organisms in Food Contact Sanitizing table) that cause food borne illnesses (food poisoning)
- Use to (clean) (and) (sanitize) ((select from sites and surfaces in Table 2 or Table 3)) (in) (select from use locations in Table 1))
- Use to (clean) (and) (disinfect) ((select from sites and surfaces in Table 2 or Table 3)) (in) (select from use locations in Table 1))
- For use as a (cleaner) (and) (sanitizer) on hard, non-porous surfaces (of) (food utensils), (food serving equipment), (dishes), (glasses), (silverware), (sink tops), (countertops), (tabletops), (refrigerated storage), (display equipment), (and) (other hard, non-porous surfaces).
- Antibacterial (action)
- Antimicrobial (action)
- (Bacteria-fighting) formula
- Broad spectrum (disinfectant)
- Cleans and (sanitizes) (disinfects)
- Cleans (and) (sanitizes) (and/or) (disinfects) (bathroom) (school) (classroom) (restroom) (kitchen) (home) (household) (office) (workplace) (environment))
- (Sanitizes) (hard, non-porous) (food contact surfaces) (in) (60 seconds) (1 minute)
- (Disinfects) (hard, non-porous) (non-food) contact surfaces)
- (Effective) (bathroom), (restroom), (kitchen), (household), (office), (and) (workplace) (sanitizer) (disinfectant) (cleaner)

- (Germicide) (Germicidal)
- (Bactericide) (Bactericidal)
- (Virucide*) (Virucidal*)
- Kills (the)(common)(cold) and (flu) viruses
- Effective against (the)(common)(cold)(*Rhinovirus) (-and/or-) (the)(flu) (*Influenza A)(H1N1)(*Swine Flu) (H3N2) (-and/or-) (*Influenza B)(virus(es)) on (hard, non-porous) (Food Contact Surfaces) (and) (Non-Food Contact Surfaces) (Hard Surfaces) (in) (on) (select locations, sites, and surfaces from Table 1, Table 2 or Table 3)
- (This product) (insert product name) (Kills) (the)(common)(cold)(*Rhinovirus) (-and/or-) (the)(flu) (*Influenza A) (H1N1) (*Swine Flu)) (H3N2) (-and/or-) (*Influenza B) (virus(es)) in 30 seconds (at no rinse (food contact) (sanitizing) levels)(,) (no (water) rinse required) (with no need to rinse).
- (This product) (insert product name) is specifically designed to quickly kill (the) (common) (cold) (*Rhinovirus) (-and/or-) (the)(flu) (*Influenza A)(H1N1) (*Swine Flu))(H3N2) (-and/or-) (*Influenza B)(virus(es)) (in public eating places) (in) (Front of House) (and) (Back of House).
- 30 second kill for (the)(common)(cold)(*Rhinovirus) (-and/or-) (the)(flu) (*Influenza A)(H1N1) (*Swine Flu))(H3N2) (-and/or-) (*Influenza B)(virus(es)) (,) (no (water) rinse required) (with no need to rinse).
- (This product) (insert product name) is a dilutable concentrate that (kills) (is effective against) (the)(common)(cold)(*Rhinovirus) (-and/or-) (the)(flu) (*Influenza A)(H1N1) (*Swine Flu))(H3N2) (-and/or-) (*Influenza B)(virus(es)) (on) (food contact) (non-food contact) (hard) surfaces (in 30 seconds) (at no rinse (food contact) (sanitizing) levels)(,) (no (water) rinse required) (with no need to rinse).
- (This product) (insert product name), can be used as a no-rinse spray disinfectant when diluted to 0.52 - 0.55 fl. oz./gal.
- This (cleaner) (detergent) (sanitizer) combines cleaning and (sanitizing) (in one product)
- This product is a (cleaner) (detergent) (sanitizer) (disinfectant) which combines cleaning, (sanitizing) (disinfecting) and (stain) (soil) removal in one product
- (This product) (has) The power to clean (tough) (bathroom) (school) (classroom) (restroom) (kitchen) (home) (household) (office) (workplace) (grime) (dirt) (soils) and kill (germs) (bacteria) (viruses*)
- (This product) (insert product name) is a (cleaner) (sanitizer) (disinfectant) (virucide*) that is effective against a broad spectrum of (food) (and) (non-food) (contact) pathogens. (Refer to list of microorganisms on this label for appropriate contact time).
- This product is an effective no-rinse (final) sanitizer on food contact surfaces
- This product is an effective no-rinse (final) sanitizer on (food utensils), (food serving equipment), (hard, nonporous ceramic) (hard, nonporous porcelain) (stainless steel) (china) (melamine) (dishes), (glasses), (silverware), (sink tops), (countertops), (tabletops), (refrigerated storage), (display equipment), (food processing equipment), (shake machines), (ice machines), (beverage dispensers), (slicers) (and) (other hard non-porous surfaces)
- (This product) (insert product name) (Helps) (Reduce)(s) the risk of cross-contamination
- (This product) (insert product name) is a (multi-surface) (cleaner) (detergent) (sanitizer) (disinfectant) (virucide*)
- (Disinfects) (Sanitizes) kitchen surfaces (and) (kitchen) (floors).
- (Kills) (destroys) (removes) (reduces) bacteria without leaving a residue.
- (Kills) (destroys) (removes) (reduces) bacteria on commonly touched surfaces that can be transfer points for (bacteria) (and) (viruses*) (such as doorknobs, telephones, keyboards and light switches).
- (This product) (insert product name) is for use as a (no rinse) sanitizer on dishes, glassware and utensils.
- (This product) (insert product name) is for use as a (cleaner) (detergent) (sanitizer) (disinfectant) (virucide*) (on) hard, non-porous surfaces (in) (public eating places), (kitchens), (and) (on) (dairy processing equipment) / (food processing equipment and utensils)
- (This product) (insert product name) is for use as (a sanitizer on food processing equipment and utensils) (and) (as a disinfectant on hard, non-porous surfaces.)
- (This product) (insert product name) is for use as (a sanitizer) (and) (as) a disinfectant on hard, non-porous on (food) (and) (non-food) (contact) (surfaces.)
- (This product) (insert product name) is for use as a sanitizer in bottling and beverage dispensing equipment.
- For (broad spectrum) disinfection (and cleaning) of hard, non-porous, (food and non-food contact) surfaces (according to the AOAC Germicidal Spray Test method) (in 500 ppm hard water).
- For (broad spectrum) disinfection (and cleaning) of hard, non-porous (non-food contact) surfaces (according to the AOAC Use Dilution Test method) (in 500 ppm hard water).
- This product is a highly effective, economical, and convenient (germicide) (bactericide) (virucide*) (for use (in) ((select from Table 1))) (on) ((select from Table 2 and/or Table 3))
- Patented (disinfecting) (sanitizing) technology
- This product can be used as a (no rinse) spray disinfectant when diluted to 0.52 – 0.55 fl. oz./gal.
- This product concentrate must be (diluted) (dispensed) through (an Ecolab approved (closed loop) dispenser) (system)
- Dual active (ingredients)(system)
- (This) (Insert Product Name) (contains a) dual active (ingredient) system that is effective against (Cold)(and) (Flu)(viruses) in 30 seconds (with no rinse required)
- (This) (Insert Product Name) (contains a) dual active system that is an effective Food (and Non-Food) Contact Surface Sanitizer (on hard non-porous surfaces) (with no rinse required)

- (This) (Insert Product Name) (contains a) dual active system that is an effective hard surface disinfectant (with no rinse required) (when diluted to spray application concentration)
- (This) (dual active) (ingredient) (system) (kills) (is effective against) (insert organisms from tables above)

Claims – Norovirus

- (Effective against) (Kills) Norovirus on (Food Contact Surfaces) (Non-Food Contact Surfaces) (Hard Surfaces)
- (Effective against) (Kills) Norovirus in 30 seconds (at no rinse (food contact) (sanitizing) levels).
- (This product) (insert product name) (kills) (is effective against) (norovirus) (Norwalk-like virus) (Feline calicivirus)) in 30 seconds.
- (This product) (insert product name) is specifically designed to quickly kill norovirus (including) (Norwalk-like virus) (Feline calicivirus) (in public eating places) (in) (Front of House) (and) (Back of House)
- (Kills) (effective against) Norovirus (in 30 seconds) (on) (food contact) (non-food contact) (hard) surfaces (insert locations, sites, and/or surfaces from Table 1, Table 2, and/or Table 3) (in 30 seconds), (with) (no (water) rinse required) (with) (no need to rinse).
- 30 second Norovirus kill (, no rinse required)
- (This) (Insert Product Name) (contains a) dual active system that is effective against (Norovirus) in 30 seconds (with no rinse required)
- (This product) (insert product name) is a dilutable concentrate that (kills) (is effective against) (Norovirus) (on) (food contact) (non-food contact) (hard) surfaces (insert locations, sites, and/or surfaces from Table 1, Table 2, and/or Table 3) (in 30 seconds), (with) (no (water) rinse required) (with) (no need to rinse).

Claims – General

- (Revolutionary) (revolutionizing) (Game changing) (Dilutable concentrate that kills Norovirus at (no rinse) food contact sanitizing levels)
- (Removes) (Attacks) (Gets rid of) (Melts away) tough ((bathroom) (restroom) (school) (kitchen) (hotel room) (office) (workplace) (dirt) (soils) (grime) (and other common soils)) (!)
- Tough on (soap scum) (and) (soils) (and) (grease)
- (For) (use) (around)(in)(throughout)(the) (insert sites/locations/surfaces from Table 1, Table 2, or Table 3)
- Commercial Product(s)
- Patent number(s) (insert patent number)
- Patent pending
- Acid anionic system
- (This) (Acid anionic system) has increased tolerance to soil loading and hard water conditions
- Convenient to use – easily proportioned through sprayers or injection meters
- Registered as a no-rinse sanitizer for use on hard, non-porous food contact surfaces
- Formula ingredients contain no phosphorus
- This product (insert name) is phosphate (phosphorus) free, (and effective in up to 500 ppm hard water).
- (For) (Use) as part of a total Ecolab product and professional services program.
- Use solution requires no (PPE) (personal protective equipment)
- (Convenient) (Ecolab) (closed) (loop) (system) (dispensing) minimizes (accidental) exposure to the concentrate) (from concentrate exposure))
- (Convenient) (Ecolab) (closed) (loop) (system) (dispensing) minimizes spills and leaks)
- Non-corrosive to hard surfaces at recommended use dilution
- (Soft) metal safe
- Use solution is non-irritating to (skin) (hands)
- Use solution is ((non-corrosive) (non-sensitizing) to eyes and skin) (not a skin sensitizer)
- Saves money
- Cost efficient
- Reduces operational costs
- Saves time and labor
- The non-corrosive formula enables its use on hard, non-porous, food contact surfaces as a (sanitizer)(disinfectant)
- Useful for a wide variety of applications (as listed on the product label)
- No (harsh fumes) (accidental whitening)
- All-in-one
- One (product) dilution does many (multiple) (things) (jobs)
- Streak free (shine)
- Leaves surfaces (shiny) (clean) (fresh)
- For (daily) (everyday) use
- Use for wiping (bathroom) (kitchen) counters
- (Easy) (quick) (convenient) to use
- Non-chlorine or quats formula.

- Will not bleach clothing or colored surfaces.
- Contains no bleach, ammonia, peroxide or quats
- Bleach free (formula)
- Alcohol free (formula)
- Phenol free (formula)
- Phosphorus free (formula)
- Phosphate free (formula)
- Solvent free (formula)
- Contains no phosphates (phosphorus)
- This product will not harm most (washable) surfaces. (test a small area on surface first)
- The excellent wettability of this product improves penetration into areas that otherwise might not be reached.
- When used as directed, this product is compatible to use on most surfaces.
- Great for (all around) the (kitchen) (bathroom) (front of house) (back of house)
- Cleans everyday kitchen messes like dirt, grease and food stains. Cuts through tough grease and grime.
- (This product) (insert product name) removes dirt, burnt oil, grime and food soils in food preparation and processing areas.
- Non-abrasive formula will not harm (scratch) surfaces.
- Fragrance free
- (This product) (insert name) is not recommended for use on marble.
- (Removes) (Cleans) (the following): body oils, coffee, (cooking) (oils), dirt, fecal matter, food (residues) (soils), fruit (juice) (stains), grease, mold stains, (other) (soils) (stains), rust, tea, urine
- Regular, effective cleaning and sanitizing of (equipment), (utensils), and (work) (or) (dining) (surfaces) minimizes the potential for (cross-contamination) (contaminating) food during (preparation), (storage), (or) (service) on treated surfaces.
- Effective cleaning will (remove soil) (and) (prevent) (the) (accumulation) (of) (food) (residues), (which) (may decompose)
- Application of effective sanitizing procedures reduces organisms which may be present on (equipment) (and) (utensils) after cleaning.
- Application of effective sanitizing procedures reduces the potential for (transfer) (cross-contamination), (either directly) through tableware (such as) (glasses), (cups), (plates), (and) (flatware) (or) (indirectly) (through (food) (shake mixes) (water hardness stains).
- To (prevent) (reduce) (cross-contamination), (kitchenware) (utensils) (food preparation areas) (and) (equipment) (food-contact surfaces) must be cleaned and sanitized after each use (and following any) (interruption of operation) (event) where contamination may have occurred.)
- Where equipment and utensils are used for the preparation of foods (on a continuous or production-line basis), these (utensils) (and) (food) (preparation) (contact) (surfaces) (of equipment) must be cleaned and sanitized at intervals throughout the day (on a schedule) (based on food temperature), (type of food), (and) (amount of food particle accumulation).
- (Volatile Organic Compound) (VOC) Compliant
- Concentrated formula to reduce packaging waste
- Simplified cleaning procedure
- Reduced cleaning time
- Provides visual confirmation that use solution is in the effective concentration range

Table 1: Use Locations

(Barber) (Beauty) Shop(s)	Dining (rooms) (halls)	Mobile homes
(Dental) (Medical) Office(s)	Dorm rooms (dormitories)	Motel(s)
(Dentist's) (Doctor's) (Physician's) Office(s)	Eating Establishments	Nurseries
Airplane(s)	Exercise Facility (Facilities)	Nursing Home(s)
Airport(s)	Factories	Office (Building) (s)
Athletic Facilities	Fast food operations	Prison(s) (jails)
Bar(s)	Fitness Center(s)	Public Facility (Facilities)
Bathroom(s)	Food preparation areas	(Public) Restroom(s)
Bakery (Bakeries)	Food Processing Plant(s)	Railcars
Beverage Plants	Foodservice	Recreational Center(s) (Facility) (Facilities)
Boat(s)	Food storage areas	Rehabilitation Center(s) (Facility) (Facilities)
Break rooms	Food Trucks	Restaurant(s)
Bus(es)	Grocery Stores	Salon(s) (Beauty)
Business(es) and office buildings	Gyms (gymnasium(s))	(Schools) (Universities)
Cafeteria(s)	Health Club(s)	Shelters
Camp Ground(s)	Hospital(s)	Ship(s)
Child care (centers) (facilities)	Hotel(s) (Lodging facility)	(Shower) (Bath) Area(s)
Clinic(s)	Housekeeping -and/or- Janitorial Rooms	
	Institutional Facilities	

Coffee (donut) (bagel) (snack) Shops College(s) Commercial Kitchen(s) Convenience Store(s) Correctional Facility (Facilities) Cruise ships Day care (centers) (facilities) Delis	Institutional Kitchen(s) Institutions (Kindergartens) (Preschools) Kitchen(s) Laundromat(s) Laundry room(s) Liquor (convenience) stores Locker Room(s) Lunch rooms Medical Related Facilities Military (installations) (locations)	Smokehouses Snack bars Supermarkets Tanning Salon(s) Taxi(s) Trailers Train(s) Transportation Terminal(s) Trucks (box trucks) USDA inspected food processing facilities Washrooms
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Table 2: USE SITES: (Use on hard, non-porous surfaces) (the product will not damage:)

†NON-FOOD CONTACT SURFACES (3-compartment sink) (mop sink) (hand wash sink) (handle(s)) (fixtures) Appliances, exteriors Basins (Bath) Tubs Bathroom (counter tops) (surfaces) Bathroom fixtures Hard, Nonporous Bathroom Tile Bathroom Floor(s) Bed Frame(s) Bed Rail(s) Beds (Medical) (Hospital) Benches Booster chairs (seats) Buckets Cabinets Chairs (Child) car seats, hard surfaces Children's toys (Classroom) Desks (Classroom) table (tops) Cleaning tools Computers Conductive Flooring Countertop laminates Cribs (Diaper) Changing tables Diaper Pail(s) (Dining room) (lunch room) table(s) (tops) Doorknobs (handles) (push plates) Drinking Fountains Equipment tables Exercise Equipment Exhaust (Fan) (Hood) Faucets Fiberglass sinks, tubs and showers	Fixtures (Chrome) (Steel) Floors (No Wax) (Washable) Garbage (Can) (Pail) Grills Grocery Carts Handle(s) (of) (equipment doors) (operating push pads) (dispensers) (beverage dispensers) (freezer(s)) (walk-in) (refrigerators) (towel dispensers) Highchairs (trays) Jungle gyms Hard, Nonporous Kitchen Tile Laundry hampers Light (Fixtures) (switches) (Medical) (Hospital) Lamp(s) Exterior surfaces of microwave ovens Mirrors Over-bed tables Patio Furniture (Except Cushions and Wood Frames) Picnic Table (Non-Wood) Play Tables Playhouses Playpens Potty (training) seats (chairs) Recycling Bin(s) Refrigerated storage and display equipment Refrigerators, (exteriors) Rehabilitation Areas Remote controls Shower (stalls) (fiberglass)	Shower curtain(s) Sink(s) (fiberglass) (bathroom) (kitchen) (stainless steel) Stand(s) Soap dispenser(s) (push plates) Stethoscope(s) Storage areas Strollers (handles) Table(s) (picnic tables) Telephone(s) (keypads and handsets) Hard, Nonporous Tiles Toilet(s) Bowl(s) exterior (rims) Toy boxes Toys Trash (receptacle(s)) (bins) Tubs (fiberglass) Urinal(s) Vanity (Top) Walker(s) Walk-in refrigerator(s) (freezer plastic curtains) Walls (Washable) Cupboards (Washable) Door(s) (Washable) Kitchen Surfaces (Washable) Railings (Washable) Trim(ming) (Washable) Walls Waste containers Wheelchair(s) Whirlpool (bathtubs) (tubs) (units) Window(s) (Sills)
‡FOOD-CONTACT SURFACES Bakery equipment Beverage bars (equipment) Beverage dispensing equipment Bins Blenders	(Dining room) (lunch room) table(s) (tops) Dishes (dish racks) Eating utensils (Food) (dairy) cases Food dispensing equipment	Packaging equipment Plastic food storage containers Pots and pans Racks (refrigerated) food display equipment

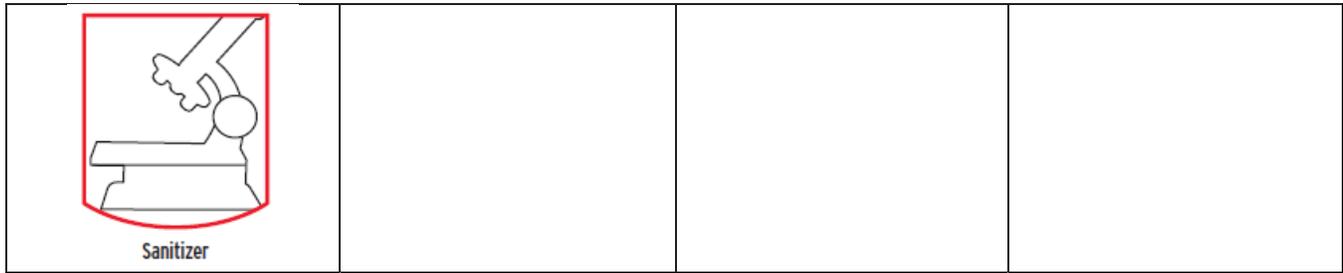
<p>Bread (cutting) (slicing) machines Buffet counters Canning equipment Carts Chiller tanks Chopping blocks, plastic and other non-porous materials Coffee and tea equipment Concession equipment Countertops (counters) Conveyor systems Cooking utensils Coolers</p>	<p>(Food) processors Food preparation utensils and wares (Food) trays Freezers Frozen drink (beverage) machines Fryers Glassware Grills Ice chests Ice machines Ice scoops Juicers Kitchen (equipment) (appliances) (counters) Meat (cutting) (slicing) machines Microwave ovens Mixing equipment (mixers)</p>	<p>Refrigerator bins used for meat, fruit, vegetables and eggs Refrigerators (interiors of) Salad bars Silverware (Slurpy) (ICEE) Machines Snack (counters) (tables) (soft serve) (ice-cream) (yogurt) machines Steam tables Stoves (stovetops) Tanks Toasters Tupperware® Warming equipment</p>
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Table 3: USE SURFACES (recommended to test a small portion of the surface with product before use):

<p>Aluminum Baked Enamel Chrome Corian Enamel Flexible non-porous surfaces Floor surfaces Formica Glass (Surface)(s) Glazed (Ceramic) Tile Glazed Enameled Surface(s) Glazed Porcelain Laminate(s) Laminated Surface(s) Linoleum Marlite</p>	<p>Metal (Blinds) (countertops) Mirrors Plastic (such as polystyrene, polyethylene, poly(vinyl)chloride, or polypropylene) Plastic Laminate Plexiglass® Resilient Flooring Sealed Fiberglass Sealed Granite Sealed Grout Sealed limestone Sealed marble</p>	<p>Sealed slate Sealed stone Sealed terra cotta Sealed terrazzo Sealed woodwork Stainless Steel Synthetic – or- Cultured Marble Vinyl Tile Not recommended for use on Marble</p>
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Graphics:





SECONDARY / USE DILUTION CONTAINER LABEL

(Note to reviewer: This secondary container label will be used only when the product is diluted at 0.27 – 1.41 fl. oz. per gallon of water. Use dilution is to be prepared by end user. This secondary/use dilution label will only be used by the end user and will not be sold or distributed.) When this product is diluted in accordance with the directions on this label, the dilution container must bear the following statements:)

S&S Sanitizer

(Concentrate Ingredient Statement)

ACTIVE INGREDIENTS:

Dodecylbenzenesulfonic Acid.....12.8%
 Lactic Acid.....34.1%

OTHER INGREDIENTS:53.1%

TOTAL:**100.0%**

(Active Ingredient statement is for concentrate and not diluted product.)

KEEP OUT OF REACH OF CHILDREN

The product in this container must be diluted at the use rate of 0.27 – (0.55) (1.41) fl. oz. per gallon of water as directed on the concentrate product label.

Diluted product in this container is _____ fl. oz. per gallon water.

(Si no puede leer en inglés, pregunte a su supervisor sobre las instrucciones de uso apropiadas antes de trabajar con este producto.)

(If you cannot read English, ask your supervisor for the appropriate instructions before handling this product.)

(USE SOLUTION) PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

Causes moderate eye irritation. Avoid contact with eyes or clothing. Remove and wash contaminated clothing before reuse. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco, or using the toilet.

FIRST AID

IF IN EYES: Hold eye open and rinse slowly and gently with water for 15-20 minutes. Remove contact lenses, if present, after the first 5 minutes, then continue rinsing. Call a poison control center or doctor for treatment advice.

(FOR) EMERGENCY (MEDICAL) INFORMATION CALL (TOLL-FREE: (1-800-328-0026),
 OUTSIDE NORTH AMERICA, CALL 1-651-222-5352)

((Medical Emergency:) (TOLL-FREE:) (1-) (877) 231-2615, or call collect 0 (952) 853-1713)

(Follow the directions for use on the concentrate label when applying this product.)
 (For Commercial Use) (See side panel for precautionary statements.)

This product may be patented: www.ecolab.com/patents

(Use solution) is prepared by end user
Not for sale or distribution
(Do Not Drink)
EPA Reg. No. 1677-260

EMERGING VIRAL PATHOGEN CLAIMS:

The statements below shall only be communicated through technical literature distributed exclusively to health care facilities, physicians, nurses, and public health officials, “1-800” consumer information services, social media sites, and company websites (non-label related). These statements shall not appear on marketed or final print product labels.)

- (Insert product name) has demonstrated effectiveness against viruses similar to (name of emerging virus) on hard(, non-porous) surfaces. Therefore, (this product) (insert product name) can be used against (name of emerging virus) when used in accordance with the directions for use against *Norovirus at a (thirty) (30) second contact time on (hard, non-porous) surfaces. Refer to the (CDC) (OIE) website at (insert pathogen-specific website address) for additional information.
- (Insert name of illness or outbreak) is caused by (insert name of emerging virus). (Insert product name) kills similar viruses and therefore can be used against (insert name of emerging virus) when used in accordance with the directions for use against *Norovirus at a (thirty) (30) second contact time on (hard, non-porous) surfaces. Refer to the (CDC) (OIE) website at (insert pathogen-specific website address) for additional information.

(Communication of these statements may begin upon CDC or OIE website notification identified under Section V of the Guidance of an outbreak of an emerging small non-enveloped, large non-enveloped, and/or enveloped viral pathogen.)

(Communication will cease and all non-label communications intended for consumers no later than 24 months after original notification of the outbreak on the CDC or OIE website, unless the agency provides guidance to the contrary due to continued public health concerns.)